

## The Best Quiche Lorraine Recipe: Bacon, Gruyere, and Custard Perfection

There are few dishes as universally beloved and elegantly simple as



**OVEN**  
**400°F**

**TIME**  
**10-15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 (9-inch) unbaked pie crust (store-bought or homemade)
- 6 slices thick-cut bacon, cooked until crispy and crumbled
- 1 cup shredded Gruyere cheese (about 4 oz)
- $\frac{1}{2}$  cup finely chopped yellow onion or shallots
- 4 large eggs
- 1  $\frac{1}{2}$  cups half-and-half (or a mix of heavy cream and milk)
- ... tsp salt
- $\frac{1}{8}$  tsp black pepper
- Pinch of nutmeg (freshly grated, if possible)

### DIRECTIONS

- Prep the : Crust:** If using a store-bought crust, prick the bottom with a fork several times. If you're pre-baking (blind baking) your crust for extra crispiness (recommended, especially for a flaky crust), follow your crust's instructions, usually baking at 400°F (200°C) for 10-15 minutes with pie weights, then removing weights and baking for another 5 minutes until lightly golden. Reduce oven temperature to 375°F (190°C) after this step. If not blind baking, simply preheat your oven to 375°F (190°C).
- Cook : Bacon & Onion:** In a skillet, cook the bacon until crispy. Remove the bacon, crumble it, and set aside. Drain off most of the bacon grease, leaving about 1 tablespoon. Add the finely chopped onion (or shallots) to the skillet and sauté over medium heat until softened and translucent, about 5-7 minutes. Remove from heat and set aside.
- Assemble : Fillings in Crust:** Sprinkle half of the shredded Gruyere cheese evenly over the bottom of the prepared pie crust. Top with the crumbled bacon and sautéed onion. Sprinkle the remaining Gruyere cheese over the bacon and onion.
- Whisk : Custard:** In a large bowl, whisk together the eggs, half-and-half, salt, black pepper, and nutmeg until well combined and frothy.
- Pour & : Bake:** Carefully pour the egg custard mixture over the cheese, bacon, and onion in the pie crust.
- Bake:** Carefully transfer the quiche to the preheated oven. Bake for 35-45 minutes, or until the center is just set (it should have a slight jiggle when gently shaken) and the top is golden brown. If the crust

edges start to brown too quickly, you can cover them with foil or a pie crust shield.

7. **Cool & : Serve:** Remove the quiche from the oven and let it cool on a wire rack for at least 10-15 minutes before slicing and serving. This allows the custard to fully set.

## SWAPS & NOTES

**Pie Crust:** A good quality store-bought pie crust makes this recipe incredibly quick and easy.

If you're feeling ambitious, a homemade *pâte bris e* will elevate it further.

**Bacon:** Pancetta is a fantastic substitute for bacon, offering a similar salty, savory depth.

For a vegetarian option, you can omit the bacon or use a plant-based bacon alternative.

## TIPS FOR SUCCESS

**Blind Bake Your Crust:** This step isn't strictly mandatory, but it helps prevent a soggy bottom crust, especially with a liquid-rich filling like quiche.

**Don't Overcook:** Overcooked quiche can become rubbery.

It should still have a slight jiggle in the very center when you pull it out of the oven, as it will continue to cook as it cools.

Grate Your Own Cheese: Pre-shredded cheeses often contain anti-caking agents that can affect how they melt.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-best-quiche-lorraine-recipe-bacon-gruyere-and-custard-perfection/>